

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY - BAKERY	21	0	No	THE STONES IN THE OVEN WERE CRACKED, WHICH MADE CLEANING DIFFICULT. The chipped stones will be replaced during the next dry-dock of the vessel.
2	MAIN GALLEY	15	0	Yes	THERE WERE DENTED CANS LOCATED IN THE DRY STORES IN THE MAIN GALLEY. Corrected on the spot.
3	MAIN GALLEY	21	0	No	THE PORCELAIN ON THE INDUCTION WOK WAS CRACK, WHICH MADE IT NOT EASILY CLEANABLE. The wok has been removed.
4	MAIN GALLEY DISHWASH	22	0	No	THERE WAS NO DATA PLATE ON THE FLIGHT TYPE DISHWASH MACHINE WHICH MENTIONED THE WASH, RINSE AND SANITIZE TEMPERATURES. A data plate has been placed next to the pressure gauge.
5	MAIN GALLEY	34	0	No	THERE WERE SEVERAL LEAKING WATER FAUCET FIXTURES THROUGHOUT THE MAIN GALLEY AREA. Corrected.
6	PROVISIONS - BUTCHER SHOP	20	0	No	THE MEAT CUTTING BOARD WAS VERY SCORED AND PITTED MAKING IT DIFFICULT TO CLEAN. The cutting board has been replaced.
7	MAIN GALLEY	20	0	No	THERMOMETERS WERE NOT ALWAYS PLACED IN THE WARMEST PART OF THE REACH IN COOLERS. Galley personnel has been trained accordingly. The Sanitation Officer ensures, twice a day while taking temperatures, that the thermometers are in the right place.
8	MAIN GALLEY - DISHWASH	22	0	No	THE PRESSURE FOR THE DISHWASH WAS NOTED TO BE 12-14 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI. Corrected.
9	MAIN GALLEY - DISHWASH	24	3	Yes	THE FINAL RINSE TEMPERATURE WAS NOT 160° F AT THE DISH SURFACE. THE MANUFACTURERS RECOMMENDATION STATE THAT THE FINAL RINSE SHOULD BE 180-190° F Since the temperature of the machine cannot be increased, a different rinsing / sanitizing agent is used now.
10	BACKFLOW PREVENTION	08	0	No	IMPROPER BACKFLOW PREVENTION DEVICES WERE IN USE IN SOME LOCATIONS INCLUDING; THE WATER LINE TO THE COFFEE MACHINE IN THE GARDEN CAFÉ HAD A VACUUM BREAKER TYPE (8-A) AND SHOULD HAVE A PRESSURE TYPE. Corrected on the spot. The backflow prevention devices #9 have been placed. ICE MACHINE IN GARDEN CAFÉ PANTRY HAD A 7-D TYPE AND REQUIRES A PRESSURE TYPE. Corrected. ICE MACHINE IN THE ALEXANDER THE GREAT - MAIN LOUNGE BAR PANTRY HAD A 7-D AND REQUIRES A PRESSURE TYPE. Corrected. WATER CONNECTION FOR CLEANING SYSTEM AT THE HAND WASHING SINK IN THE GARBAGE ROOM CLEANING ROOM HAD A 7-D TYPE AND REQUIRES A PRESSURE TYPE. Corrected.

11	<b>GARDEN CAFÉ</b>	33	1	No
BUFFET COUNTER DECK JUNCTURES WERE NOT COVERED TO ALLOW FOR EASY CLEANING.				
Hard type silicon has been applied.				
12	<b>BARS GENERAL</b>	33	1	No
MOST BARS HAD A SOFT SEALANT INSTALLED AT THE BULKHEAD/DECK JUNCTURE AND COUNTER/DECK JUNCTURES.				
Stainless Steel Putty has been applied.				
13	<b>GARDEN CAFÉ PANTRY</b>	28	0	No
SOME SOILED DISHWARE AND UTENSILS STORED ON THE DECK IN THE DISHWASHING AREA.				
Corrected on the spot.				
14	<b>GARDEN CAFÉ PANTRY</b>	24	3	Yes
THERE WAS NO FINAL RINSE IN THE DISHWASHER IN THE PANTRY BECAUSE ALL BUT ONE OF THE FINAL RINSE NOZZLES WERE INOPERATIONAL.				
Corrected.				

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15	GARDEN CAFÉ PANTRY	16	5	Yes	
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THE 3 DOOR ROLL IN REFRIGERATOR IN THE PANTRY WAS AT 61°F AND MILK AND PREVIOUSLY OPENED CONTAINERS OF SALAD DRESSINGS THAT HAD BEEN IN THE REFRIGERATOR OVER NIGHT WERE AT 53°F AND 55°F RESPECTIVELY. EGGS AND OTHER HAZARDOUS FOODS WERE ALSO STORED IN THE REFRIGERATOR.

Out of temperature food has been discarded on the spot and the temperature has been brought to 38° F.

16	WATER SYSTEM	03	0	Yes	
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PRODUCTION LOG RECORDS INDICATED SOME BUNKERING OF PRODUCTION WATER AT BELOW 2.0 PARTS PER MILLION.

Production water has been brought up to 2.0 ppm

17	CORRECTIVE ACTION STATEMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

18	GARDEN CAFÉ PANTRY	41	0	No	
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THE EXHAUST VENTILATION FOR THE DISHWASHER IN THE PANTRY WAS INADEQUATE AND EXCESSIVE CONDENSATION WAS BUILDING UP ON THE DECKHEADS AND BULKHEADS IN THIS AREA.

One Galley Utility has been assigned to that area, in order to wipe the bulkheads and deckheads until adequate ventilation is provided.

